

1 **THE EMBODIMENTS OF THE INVENTION IN WHICH AN**
2 **EXCLUSIVE PROPERTY OR PRIVILEGE IS CLAIMED ARE DEFINED AS**
3 **FOLLOWS:**

5 1. A meat alternative comprising:

6 a primary animal protein matrix comprising an animal protein source in
7 a range from about 15% by weight to about 35% by weight and water, from about 38
8 by weight to about 46% by weight, the animal protein source and water being formed
9 into a slurry for extracting collagen from the meat protein; and

10 a dehydrated plant protein source sufficient, when hydrated in the
11 water in the primary protein matrix, to form hydrated plant protein source in a range
12 from about 65% by weight to about 85% by weight

13 wherein,

14 the extracted collagen in the primary animal protein matrix acts to
15 support the plant protein to produce an organoleptically pleasing texture and
16 the animal protein source further acts to flavor the meat alternative.

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18 2. The meat alternative as described in claim 1 wherein the slurry
19 is formed mechanically so as to extract the collagen from the animal protein source.

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21 3. The meat alternative as described in claim 2 further comprising
22 a sodium phosphate to chemically aid in extracting collagen from the animal protein
23 source into the slurry.

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1 4. The meat alternative as described in claim 3 wherein the
2 sodium phosphate is tetrasodium pyrophosphate.

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4 5. The meat alternative as described in claim 3 wherein the
5 sodium phosphate comprises from about 0% by weight to about 1% by weight.

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7 6. The meat alternative as described in claim 1 further comprising
8 a gelling agent so as to aid the collagen in supporting the plant protein to form the
9 organoleptically pleasing texture.

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11 7. The meat alternative as described in claim 6 wherein the gelling
12 agent comprises from about 1% to about 2% by weight.

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14 8. The meat alternative as described in claim 6 wherein the gelling
15 agent is selected from a group comprising konjac, carageenan, starches, gelatins
16 and transglutaminase.

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18 9. The meat alternative as described in claim 1 further comprising
19 dietary fiber so as to provide additional nutritional value and to retain moisture
20 whereby the organoleptically pleasing texture is enhanced.

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1 10. The meat alternative as described in claim 9 wherein the dietary
2 fiber comprises from about 1% to about 2% by weight.

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4 11. The meat alternative as described in claim 1 further comprising
5 fat in a range from about 5% to about 30% by weight whereby the organoleptically
6 pleasing texture and the flavor are enhanced.

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8 12. The meat alternative as described in claim 11 wherein the fat is
9 in a range from about 5% to about 10% by weight.

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11 13. The meat alternative as described in claim 1 wherein the plant
12 protein source is selected from a group consisting of soy protein concentrates, soy
13 protein isolates, soy flour, gluten, hemp and bean powders and mixtures thereof.

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15 14. The meat alternative as described in claim 1 further comprising
16 additional meat-based flavoring.

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18 15. The meat alternative as described in claim 1 further comprising
19 additional plant-based flavoring.

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21 16. The meat alternative as described in claim 14 wherein the
22 additional meat-based flavoring is in a range from about 2% to about 10% by weight.

1 17. The meat alternative as described in claim 14 wherein the
2 additional plant-based flavoring is in a range from about 2% to about 10% by weight.

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